

Mugg and Bean Recipes

Toasted egg and bacon

R20.50

Ingredients

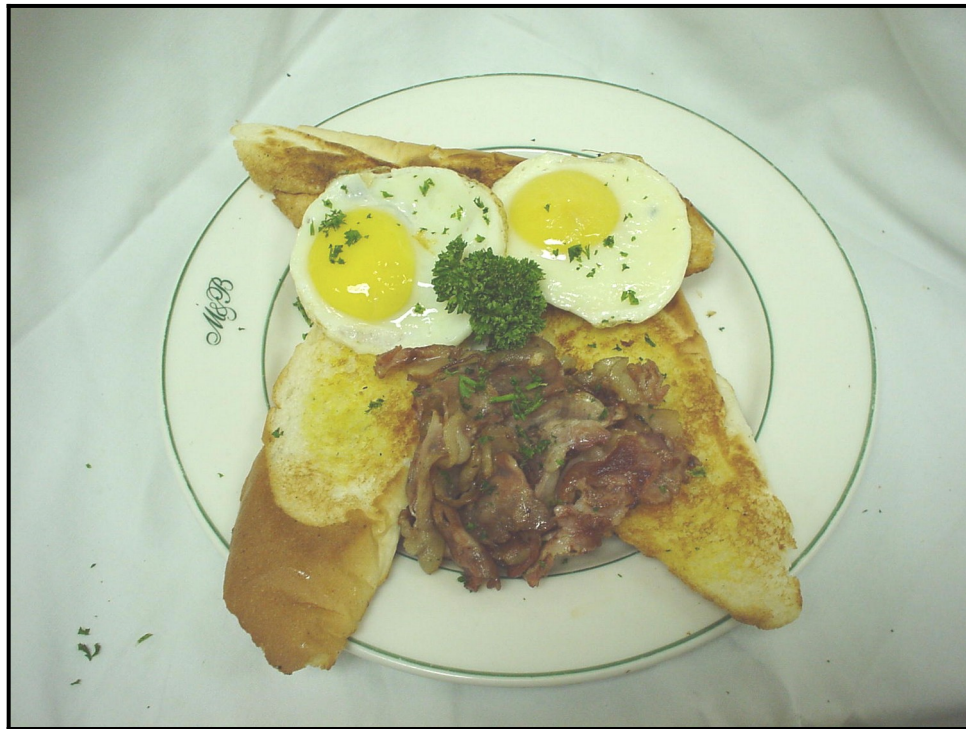
104g	Bacon
2	Egg
3	Slices baguette

Method

- Fry eggs to customers liking.
- Toast the bread with butter on.
- Fry the bacon until cooked.
- Lay the ingredients out as per photo.

Garnish

- A parsley bush and chopped parsley.



Mugg and Bean Recipes

Toasted chicken mayo

18.50

Ingredients

200g chicken mayo mix
4 slices bread
10g butter
1 wedge lemon
1 wedge tomato

Method

- Butter the bread.
- Place the chicken mix on the bread with the butter facing outward.
- Place in the toaster and toast until golden brown and the chicken mix is hot.
- When ready remove from the toaster and slice each piece in half diagonally.
- Arrange on a 28cm plate as per photo.

Garnish

- With a wedge of lemon and a wedge of tomato.
- Put a bush of sativa lettuce in the middle of the display.
- Sprinkle parsley on top.



Mugg and Bean

Recipes

Toasted cheese and tomato

13.50

Ingredients

200g Grated cheddar cheese.

8 Thinly sliced tomato.

10g Butter

8 Slices bread

Method

- Butter the bread on the outside
- Fill with cheddar and tomato.
- Close the bread with the butter facing outward.
- Toast until golden brown and until the cheese has melted.
- Remove and slice each piece in half diagonally.
- Arrange on a 28cm plate as per photo.

Garnish

- A wedge of tomato and lemon.
- Place a bush of sativa lettuce in the middle of the display and sprinkle with chopped parsley.
- See photo.



Mugg and Bean Recipes

Toasted ham and tomato

15.50

Ingredients

80g ham.
8 slices tomato.
10g butter.
8 slices of bread.

Method

- Butter the outside of the bread.
- Place the ham and tomato on the bread.
- Close the sandwich with the butter facing outwards.
- Toast until golden brown.
- When ready slice in half diagonally.
- Plate as per photo.

Garnish

- A wedge of lemon and tomato.
- A bush of sativa lettuce.
- Chopped parsley



